

## Olive and Pesto-Crusted Cod



### Ingredients

- 4 (6-ounce) cod fillets
- Cooking spray
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 2 tablespoons refrigerated pesto (such as Buitoni)
- 1 teaspoon grated lemon rind
- 1 1/2 ounces pitted Castelvetrano olives, chopped
- 1 (1-ounce) whole-grain bread slice, toasted

### Preparation

- Preheat oven to 400°.
- Arrange fish on a parchment paper-lined baking sheet coated with cooking spray. Sprinkle fish evenly with salt and pepper.
- Place pesto, rind, olives, and bread in the bowl of a mini food processor; pulse until finely chopped. Spoon olive mixture evenly over fish, pressing to adhere. Bake at 400° for 12 minutes or until fish flakes easily when tested with a fork.